

## AMENDMENTS TO THE CLAIMS

1. **(Previously presented)** A method for preparing conjugated linolenic acids comprising the steps of:

(a) blending a or a mixture of vegetable oils and/or fats including various concentrations of alpha or gamma and or both linolenic acids with a base to produce a reaction mixture;

(b) recovering said conjugated linolenic acids from the reaction mixture, and

(c) subjecting the reaction mixture to urea complexation or liquid chromatography.

2. **(Currently amended)** The method as defined in claim 1, wherein said oils and/or fats are selected from the group consisting of arnebia, basil, candelnut, flax (linseed), linola, gold of pleasure, hemp, mustard, perilla, soybean, canola, walnut, chia, crambe, echium, hop, kiwi, ~~pumpkin~~ pumpkin, black currant seed oil, purslane seed oil, borage oil, ~~and~~ evening primrose oil ~~as well as~~ and any other oil, wax, ester or amide which comprises free and/or derivatized linolenic acid.

3. **(Previously presented)** The method as defined in claim 2, wherein said base is selected from the group consisting of sodium hydroxide, sodium alkoxylate, sodium metal, potassium hydroxide, potassium alkoxylate, potassium metal and strong base resins.

4. **(Previously presented)** The method as defined in claim 3, further comprising isolating from said reaction mixture geometrical isomers of partially and/or fully conjugated isomers of said conjugated linolenic acids.

5. **(Previously presented)** The method as defined in claim 1, wherein said blending is performed in a polyol solvent.

6. **(Previously presented)** The method as defined in claim 5, wherein said polyol is selected from the group consisting of propylene glycol, glycerol and ethylene glycol.

7. **(Previously presented)** The method as defined in claim 6, wherein said blending is performed at temperatures ranging from about 20°C to about 280°C over a period of time ranging from about 30 seconds to about 18 hours.

8. **(Previously presented)** The method as defined in claim 3, wherein said liquid chromatography is reverse phase liquid chromatography.

9. **(Previously presented)** The method as defined in claims 1 to 8, wherein said conjugated linolenic acids are selected from the group consisting of 9Z,11E,15Z-octadecatrienoic acid, 9Z,13E,15Z-octadecatrienoic acid, 6Z,8E,12Z-octadecatrienoic acid, and 6Z,10E,12Z-octadecatrienoic acid.

10. **(Previously presented)** A 6Z,8E,12Z-octadecatrienoic acid of formula 1 obtained by the method of claim 1.

11. **(Previously presented)** A method for preparing 9Z,11E,15Z-octadecatrienoic acid and 9Z,13E,15Z-octadecatrienoic acid comprising:

blending linseed oil with a base to produce a reaction mixture; and  
recovering said conjugated linolenic acids from the reaction mixture.

12. **(Cancelled)**

13. **(New)** A method for preparing conjugated linolenic acids comprising the steps of:

(a) blending a or a mixture of vegetable oils and/or fats including various concentrations of alpha or gamma and or both linolenic acids with a base to produce a reaction mixture;

(b) recovering said conjugated linolenic acids from the reaction mixture, and

(c) subjecting the reaction mixture to urea complexation.

14. **(New)** The method according to claim 13, wherein after step (c) the reaction mixture is subjected to liquid chromatography.